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**BOY, SIGHT RESTORED, SAYS LIFE IS 'SWELL'**

Now Helps His Father With Farm Chores

NEW GERMANY, Ont., Oct. 10.—"Helping dad dig potatoes." That's how nine-year-old Wm. Brohman, who for the first time in his life is able to see, is occupying himself these days waiting for the big moment when he will be able to go to school next spring with "the other boys."

Experiences, startling and thrilling are the lot of the boy as he starts life anew with the sight restored to him by Dr. V. A. Decot of Buffalo, after two operations, the second of which was completed last week.

William, son of Mr. and Mrs. Walter Brohman, whose farm is situated near here, 15 miles northeast of Kitchener, said in a shy voice, that he felt 'fine' following the operation which removed a cataract from the iris of each eye and brought back his sight. He added it was 'swell' to be able to drive horses and help his father with the many other chores of farm life.

But it is not going to be all work for the youngster. When the pond on the Brohman farm freezes over this winter, William, with the aid of his two older sisters—he has three—will don skates and receive his initiation into the popular Canadian pastime. Next summer he will learn to swim.

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**Interest to Women****HOSTESS AND GUEST HAVE THINGS TO THINK ABOUT THIS WEEK-END**

The Latter Must Think of the Gifts She Must Bear and the Hostess Has Plenty of Planning to Look After

(By Edith M. Barber)

This week brings the one absolutely certain long week end of the year, actually the only holiday during this year which has included, as we all feel it should, the Monday postscript. Perhaps you are planning to entertain guests, almost certainly you are, if you live in the country. Perhaps you are planning to be a guest.

Let's take up the latter question first. In that case, you will probably arrive bearing gifts. If you are a housekeeper yourself, you can help out your hostess by letting her know ahead of time that you are taking with you that spice cake for which you are famous, or a box of those marvelous cookies made by great-aunt Sally's "recipe." It should, by the way, be what the old Deerfield Cook Book calls an upper shelf receipt. Molly Saunders had a lower shelf cake with no butter in it, while her upper shelf recipe rejoiced in a whole pound and was consequently reserved for company.

Other gifts which the hostess will like may be selected from the great variety of ready-to-use delicacies that are to be found in the food specialty shops or departments. Unusual cocktail crackers, cheese, hors-d'oeuvres of any type will be welcome. There are also brandied fruits, special jellies and marmalades, although these make rather heavy packages. This will not be a consideration, however, if you are driving.

Now for the Hostess

Now about the plans of the hostess for feeding guests even hungrier than usual after swimming, tennis or golf. Unless there is a large amount of help, meals should be simple but plentiful. Buffet service for lunch and sometimes as well for supper may make the problem easier. If guests are arriving in time for dinner on Friday, a hot roast of beef or a baked ham of good size will provide cold meat which will be put to good use at other meals. If you are at the shore, baked or broiled fish or lobster in some form will particularly please the visitors. With several fresh vegetables, a salad and dessert, which might be apple or berry pie, the meal is planned.

For lunch on one day, I suggest a huge tureen of clam chowder which can be on tap at a movable hour. With sliced tomatoes or some other type of salad and fruit, the lunch will almost serve itself. For another luncheon, why not concentrate upon the vegetables in season. There might be corn on the cob with fried tomatoes or salad, cold drinks and that cake which we will hope the guest has brought or which has been made before the company arrives. For a buffet supper on one day, you may like to use a casserole dish of some sort which can be prepared in the morning, put into the refrigerator and baked just before supper hour. You will like the recipe for tuna fish with a cheese sauce which I am printing today. Cooked veal or chicken may replace the tuna in the recipe. With this, Saratoga potatoes, a vegetable, hot rolls, relishes or salad, with ice cream for dessert, appetites will be satisfied. I call to witness a group of guests who ate double helpings and actually scraped the dish.

If you or the husband insist on a regular Sunday dinner, it might begin with jellied consommé or cold borsch and be followed by fried chicken, potatoes with parsley butter, corn paprika or cauliflower with Hollandaise, a green salad and an ice box cake, made the day before, or by a fruit ice with cookies or cake. If dinner is served at night, "make your own sandwiches" will supply lunch at any hour. The makings may be put on the dining room table. Hot or cold drinks may be furnished from the kitchen as desired. You may prefer to have the sandwiches ready-made and keeping moist in a covered pan in the refrigerator, ready to refill the sandwich plate as necessary.

Of course, the first thing which makes for success of a long weekend is for the hostess to choose the right guests and for the guests to choose the right hostess! Holidays are then worth while.

Tuna Fish With Cheese

4 tablespoons butter  
4 tablespoons flour  
¾ teaspoon salt  
Pepper  
½ teaspoon Worcestershire sauce  
2 cups milk

1 cup grated cheese.

2 pimentos

1 thirteen-ounce can tuna fish.

Melt butter, stir in flour and seasonings and when well blended, stir in milk gradually. Stir over a low fire until smooth and thick. Stir in cheese and stir until dissolved. Add pimentos, cut into small pieces and tuna fish, flaked into one-inch pieces. Mix well and pour mixture into greased baking dish and bake in a moderate oven, 350 degrees F., 15 minutes

Spice Cake

½ cup butter

½ cup sugar

2 eggs

2 cups pastry flour

1 teaspoon cinnamon

¾ teaspoon cloves

¾ teaspoon ginger

½ teaspoon salt

¾ teaspoons baking powder

½ cup milk

Cream butter, stir in sugar gradually and cream together. Stir in well beaten eggs and when well blended, stir in flour, sifted with spices, salt and baking powder, alternately with the milk. Pour batter into two eight inch greased layer cake pans and bake in a moderate oven, 375 degrees F., thirty to forty minutes.

Quick Jellied Tomato Soup

2 tablespoons gelatin

¼ cup cold water

1½ cans tomato soup

1½ cups boiling water

Seasoning

Soak gelatin in cold water five minutes. Combine tomato soup with an equal amount of boiling water. Stir gelatin into hot mixture. Add seasoning to taste. Chill in refrigerator until set. Beat with a fork and serve in bouillon cups. Garnish with sliced lemon and parsley.

Baked Stuff Fish

1 medium sized fish, 2 to 3 pounds

Stuffing

2 cups soft bread crumbs

2 teaspoons chopped onion

Salt, pepper

2 teaspoons lemon juice

3 tablespoons melted fat

Clean the fish by removing scales and fins, and split. Stuff and sew. Dredge with flour, dot with butter and bake in a hot oven (500 degrees F.). Cook until the fish separates from the bone and flakes when tested with the point of a knife.

Cheese Balls

1 cup grated cheese

1 teaspoon flour

1 egg white

½ teaspoon salt

Cayenne

Mix seasoning and flour with grated cheese, then beat into the stiffly beaten egg white. Mix well and roll into small balls; place in a wire basket and just before serving, try in deep, hot fat (375 degrees) to a delicate brown. Serve hot on toothpicks.

Potato Salad

4 cups cold boiled potatoes

1 chopped onion

1 cucumber or 2 pickles

¼ cup French dressing

Cooked salad dressing

Cut potatoes into dice or slices, add onion and sliced cucumber or pickles mix with French dressing which should be well seasoned, and let stand in ice box one or two hours. Mix with salad dressing, serve on lettuce and garnish with parsley. Celery, cut in cubes, or celery seed may be used, with the other ingredients, if desired.

Refrigerator Pudding

Chocolate filling

Sponge cake or lady fingers

Line bowl with slices of stale cake or split lady fingers, crust side out. Fill with chocolate filling in alternate layers with cake and chill in refrigerator several hours.

Chocolate Filling

4 squares chocolate, cut in pieces

1½ cups milk

¼ cup flour

1 cup sugar

2 tablespoons butter

1½ teaspoons vanilla

Put chocolate and milk in double boiler and heat. When chocolate is melted, beat with rotary egg beater until smooth. Sift flour with sugar; add a small amount of the chocolate mixture and stir until smooth. Return to double boiler, cook until thick, and add butter and vanilla. This filling may be stored in the refrigerator in a covered jar. It may be used in the pudding, or to put between layers of cake or as a pie filling.

**MATCH LADIES' WITCHES TO THE MASCULINE HEARTS**

Cynthia Proctor Offers Methods of Choosing Partners

(By Cynthia Proctor)

We always feel exceptionally good when we've something to give away. And the things we have to offer today will be a great help to those of you who have parties to plan and decorations to make. You know a doll carriage parade always makes a hit at a church fair or a club bazaar or any other sort of money-raising affair. Mothers are anxious to have their youngsters enter, and as for youngsters—you know their enthusiasm is overwhelming. Well, Dennison's has kindly sent us a number of booklets for distribution, one of which is devoted entirely to the decoration of doll carriages in unusual and novel ways.

There's a fascinating 'Lace Flower Basket' carriage which will be the envy of all; an adorable 'Raggedy Ann,' a 'Bride and Groom' arrangement as cunning as can be, 'Easter Coach,' 'The Circus,' and several others, all illustrated and with complete directions. Also designs for carts and scooters and many helpful hints to the decorator. Just looking at the booklet makes us want to start in on dressing-up a doll carriage!

Another booklet you'll want to do with ideas for fall parties—suggestions for place cards, vegetable nut baskets, animal favors, Halloween masks, costumes for youngsters, party tables and ideas for room decorations which will make your season of entertaining a successful one.

And now a few more Halloween ideas to add to the collection we hope you've started.

Choosing Partners

Matching partners for various games is often as much fun as the game itself. Here are some suggestions: A large yellow moon is pinned on a curtain or drapery. On it the hostess has pinned the "heart" of every man present, these masculine hearts being black and bearing their owner's initials in yellow chalk. Each girl is provided with a yellow witch. Blindedfolded, each in turn goes to the moon and pins her witch on some man's heart or as near some heart as she can. The heart and the girl's witch are then taken off the curtain and the rest of the girls try their luck at pinning down men's hearts.

Suspend a large paper pumpkin in the doorway. Through its mouth half as many strings are drawn as there are guests, so that half of each string will be on one side and half on the other. When the time for choosing partners arrives, each man takes hold of a string on one side and each girl takes one on the other side. A signal from the leader is given and all pull down, tearing the pumpkin, and straightening out their strings without letting go to find out who has the other end. The "ends" become partners—to what end, we cannot say!

As each guest enters the party he is given a small piece of hard finished paper, black ink and a blunt pen. He is told to sign his name boldly and then fold the slip without blotting it. This produces "ghost signatures." When it is time for choosing partners the boys' names are given to the girls, and the girls' to the boys. They hunt one another and become partners.

Who's Afraid of the Witch?

Children enjoy this game. All the youngsters, except one, line up against the wall. The one left is the witch. She stands in the centre of the room and calls, "Who's afraid of the witch?" The children answer, "No one," and run to the other side of the room, with the 'old witch' after them. Whoever is caught by the witch must stand in the centre of the room with her and assist in catching the others.

The game starts again with the witch asking: "Who's afraid of the witch?" When the children answer "No one," the witch and any of her assistants may start after them, but not sooner.

Borsch

1½ pounds soup meat and a bone

Soup greens

1½ pounds cabbage

2 onions

½ cup carrots, diced

½ cup turnips, diced

5 potatoes, cut small

½ green pepper, diced

5 beets

Salt and pepper to taste

Sour cream.

Pour some water with the meat, bone and soup greens and cook covered for one hour. Remove meat and add cabbage, onions, sliced, carrots and turnips and cook for thirty minutes. Add potatoes and green pepper and cook twenty-five minutes. Boil beets separately until tender. Peel, mince and ten minutes before serving them add them and the water in which they were cooked to the soup. Season to taste. Serve with sour cream.

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**SCHOOLDAY ROUTINE IS BACK**

That Means Meals at Scheduled Hours and Careful Planning

(By Edith M. Barber)

Vacation days are coming to an end. In households where there are children the routine calls for meals at scheduled hours. Breakfast must be on the dot so that it may be eaten without the disturbance which results from the bete-noir of being late for school. The game is true of a lunch hour, if the children come home between sessions. The children's dinner or lunch should be simple but plentiful and should provide at least one hot dish, even on warm days.

If lunch is taken at school it is fortunate if a hot meal is provided. For little children there should preferably be no questions of choice as the temptation is strong, even when tastes have been educated to well-varied meals, to select a preponderance of sweets. In well-organized schools the teachers or the supervisor of the lunch room feel the responsibility of influencing the way the lunch money is expended when foods are open to choice, as they usually are, when served cafeteria style.

If there are no facilities for children's lunches at school the lunch box of course, must be packed at home. In this case, sandwiches will be the standby. They may be eaten with the milk, for which arrangements will certainly be made by the school. And sometimes a hot soup or cocoa can be offered, even when there are no facilities for cooked meals.

Educators today realize that the success of the school problem depends upon more than book knowledge. Physical indigestion produces mental indigestion.

Creamy Rice With Prunes

½ cup rice

1 cup boiling water

1½ cups scalded milk

½ teaspoon salt

½ cup sugar

2 cups chopped fruit, fresh or dried, soaked and cooked.

Cook the rice over direct heat in the cup of boiling water. When the water has been almost absorbed put the rice in a double boiler, add the scalded milk, salt and sugar. Cover and cook until the rice is tender. Mix the rice and fruit and when chilled serve with top milk.

Dried Beef and Cheese Sandwiches

¼ pound dried beef

¼ pound cheese

Tomato soup

Buttered bread

Put dried beef and cheese through food chopper and add enough tomato soup to moisten. Spread between buttered slices of white bread. This filling may be packed in a jar and kept in refrigerator to use as needed. For sandwiches, slice bread one-fourth inch thick and cut into small squares or finger lengths.

A donkey had been very stubborn, and the man, exasperated, had gone into a drug store for something to make it go. The chemist gave it something, and before they could recover their wits the donkey was out of sight.

"How much did you give it?" asked the man.

"Four drops," answered the chemist.

"Well, give me eight drops, I've got to catch it."

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